B3741-5

User manual

Built-In Electric Oven

Thank you for choosing one of our high-quality products.
To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently.
To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.
We wish you much joy with your new appliance.

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The following symbols are used in this user manual:

⚠ Important information concerning your personal safety and information on how to avoid damaging the appliance.

ℹ General information and tips

Environmental information

Operating Instructions

⚠ Safety instructions

Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst using

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

ℹ **Information on acrylamides**
According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

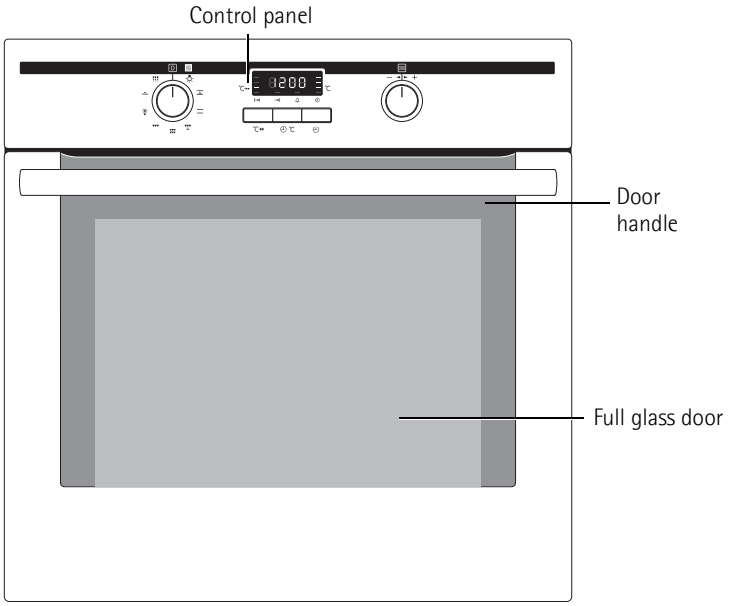
- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discolouration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.

- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.

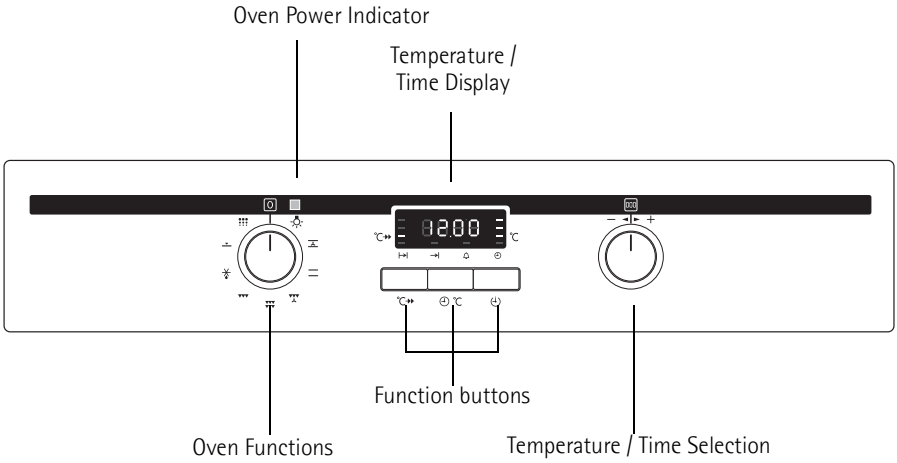
Note on enamel coating
Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Description of the Appliance

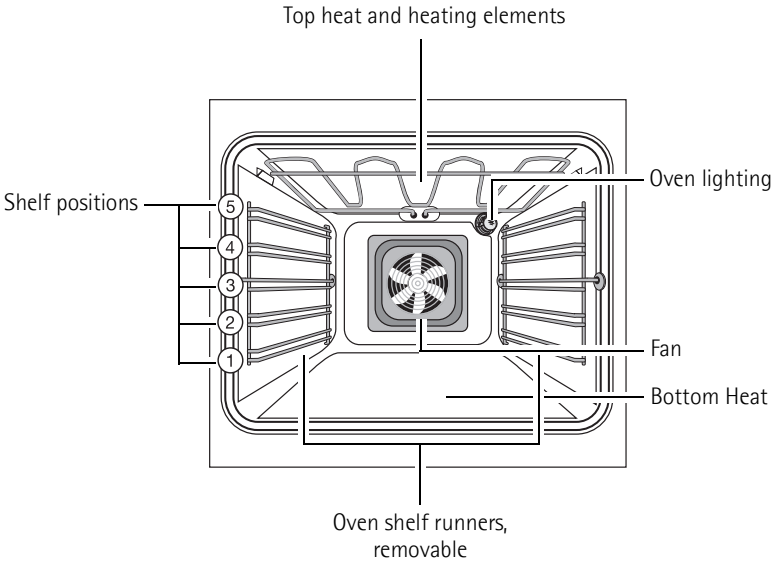
General Overview



Control Panel



Oven Features

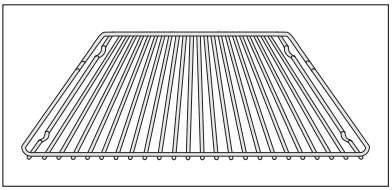


Inside of door
You will find the shelf position number on the inside of the oven door.

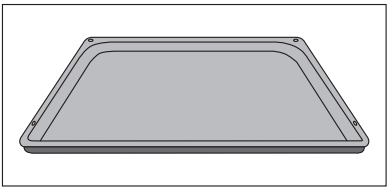


Oven accessories

Oven shelf
For cookware, cake tins, roasts and grilled foods.



Baking tray
For cakes and biscuits.

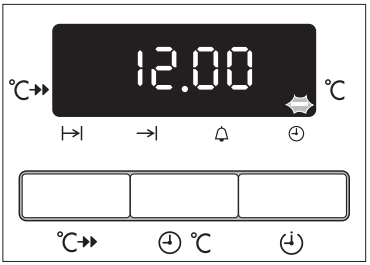


Before Using for the first time

Setting and changing the time

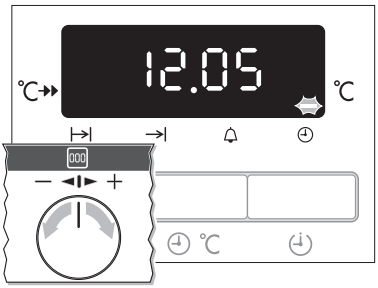
The oven only operates when the time has been set.

When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time of day flashes automatically.



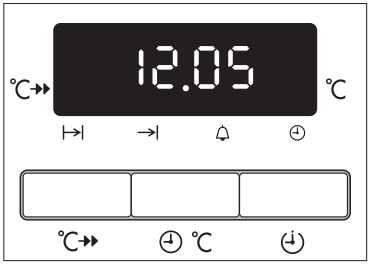
1. To change a time that has already been set, press the Selection button repeatedly until the function indicator Time of day flashes.

2. Using the + / — control knob, set the current time.



After approx. 5 seconds, the flashing stops and the clock displays the time of day set.

The appliance is now ready to use.



The time can only be modified, if the child safety device is deactivated, none of the Minute Minder, Duration or End clock functions and no oven function is set.

Initial Cleaning

Before using the oven for the first time you should clean it thoroughly.

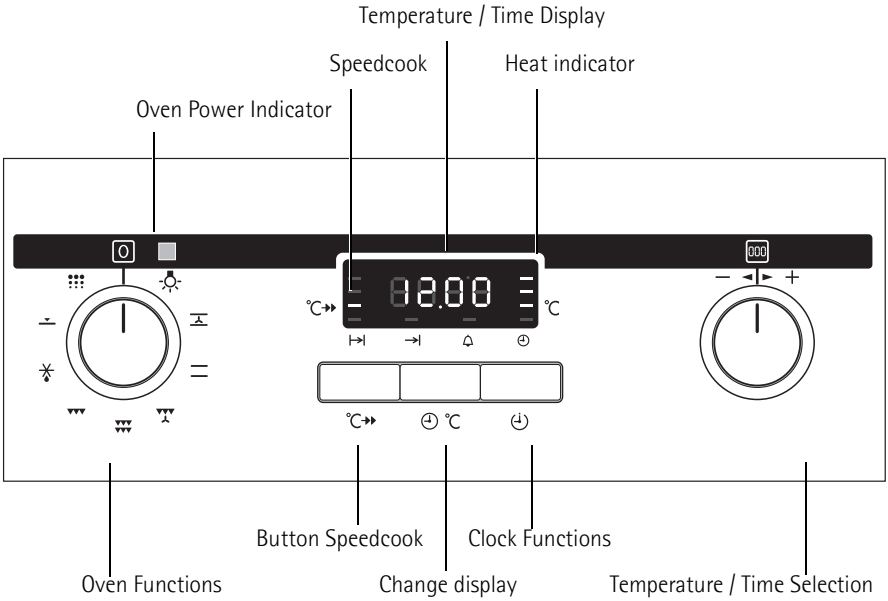
Caution: Do not use any caustic or abrasive cleaners. The surface could be damaged.

To clean metal fronts use commercially available cleaning agents.

1. Set the oven functions dial to Light.
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid, and dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Oven

Switching the Oven On and Off

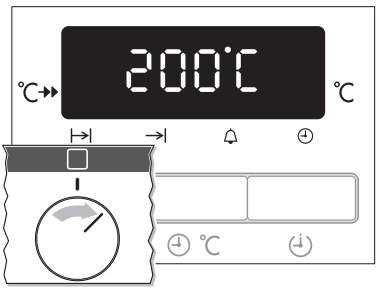


Switching the oven on

Turn the oven functions selector to the desired function. The power indicator light lights up. The temperature display shows the suggested temperature for the oven function selected.

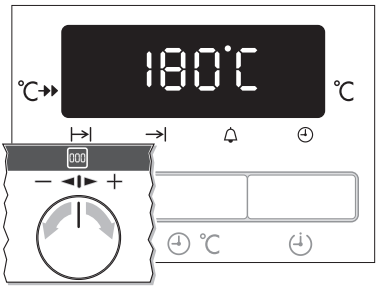
The oven starts to heat up.

When the temperature set is reached, an audible signal sounds.



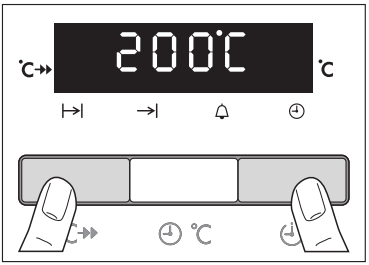
Changing the oven temperature

Turn the + / — knob to raise or lower the temperature.
The setting changes in 5 °C steps.



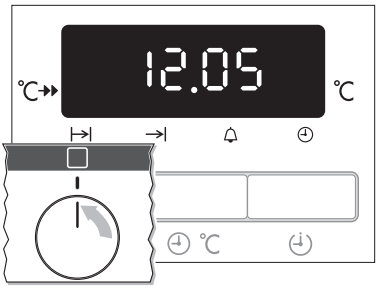
Checking the temperature

Press Rapid heat up and Selection buttons at the same time.
The current oven temperature appears in the temperature display.



Switching the oven off

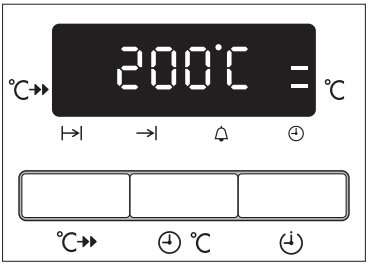
To turn the oven off, turn the oven functions selector to the OFF position.



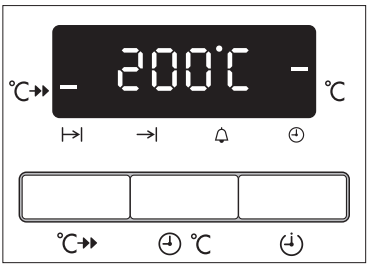
Cooling fan
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Heat indicator

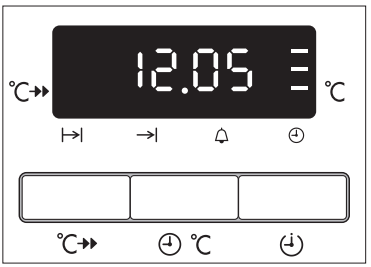
Indicates warming up
When the oven function has been **switched on** the bars that slowly light up one after the other indicate how far the oven has heated up.



Fast heat indicator
When the fast heat function has been **switched on** °C→→ the bars that flash one after the other indicate that fast heat is operating. In addition the bars next to the symbol °C→→ light up.



Residual heat indicator
When the oven has been **switched off**, the bars that are still lit indicate the remaining residual heat in the oven.



Rapid heat up

After an oven function is selected, using the additional function Rapid heat up °C→→ the empty oven can be pre-heated in a relatively short time.

Important: Do not put the food to be cooked into the oven, **until Rapid heat up is completed** and the oven is operating using the desired function.

1. Set the desired oven function (e. g., Conventional). If necessary, change the suggested temperature.
2. Press the Rapid heat up button. The bars next to the symbol °C→→ light up.
   When the bars flash one after another it shows that Rapid heat up is operating.

When the temperature set is reached, the bars of the heat indicator light up and the bars next to the symbol °C→▸▸ go out. An audible signal sounds.
The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

The function Rapid heat up °C→▸▸ can be switched on together with the oven functions Fan-assisted circulation, Conventional and Rothitherm.

Oven Functions

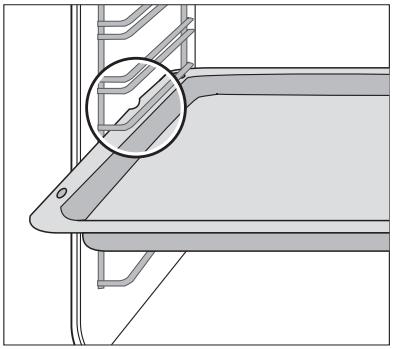
The oven has the following functions:

Oven function		Application
	Light	Using this function you can **light up** the oven interior, e.g. for cleaning.
	Fan-assisted circulation	For **baking** on up to **two oven levels.** Set the oven temperatures 20-40 °C lower than when using Conventional.
	Conventional	For **baking** and **roasting** on **one oven level**.
	Rothitherm	For roasting larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**
	Dual grill	For grilling flat food items in **large quantities** and for toasting.
	Single grill	For grilling flat food items placed in the middle of the grill and for toasting.
	Defrost	For defrosting e. g. flans and gateaux, butter, bread, fruit or other frozen foods.
	Base heat	For **baking** cakes with **crispy or crusty bases**.
	Pyroluxe	For automatic pyrolytic cleaning of the oven. It burns off residues in the oven, which can then be removed with a cloth when the oven has cooled down. The oven is heated to approximately 500° C.

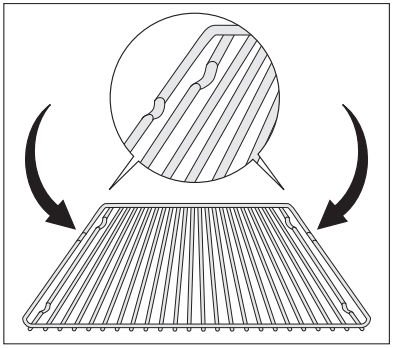
Inserting the Oven Shelf and the Baking Tray

Shelf runner safety and anti-tip device
As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge.
Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

Inserting the baking tray
Push the baking tray between the guide bars of the selected oven level.

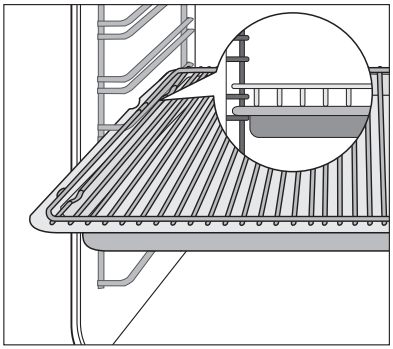


Inserting the oven shelf:
Insert the oven shelf so that the feet point downwards.
Push the oven shelf between the guide bars of the selected oven level.

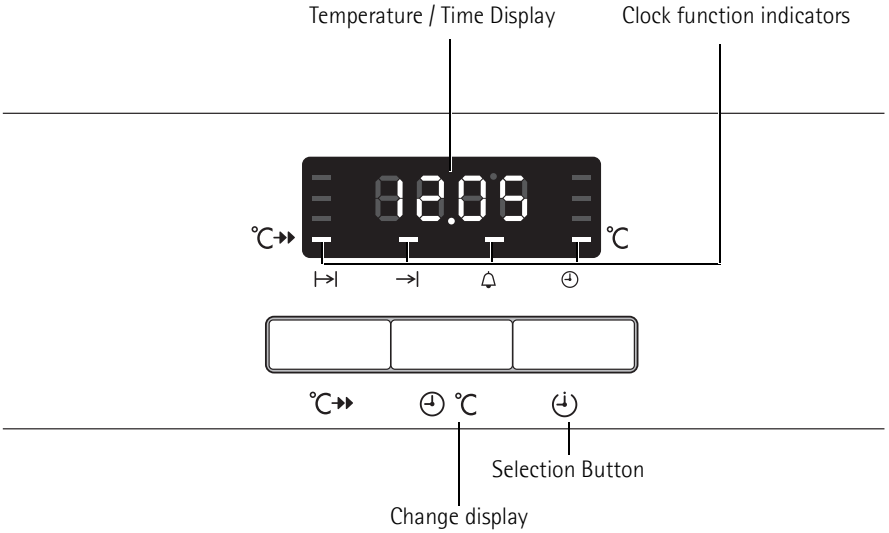


The high rim around the oven shelf is an additional device to prevent cookware from slipping.

Inserting the oven shelf and the baking tray together:
Lay the oven shelf on the baking tray.
Push the baking tray **between** the guide bars of the selected oven level.



Clock Functions



Duration
To set how long the oven is to be in use.

End
To set the switch-off time for an oven function.

Minute Minder
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the functioning of the oven.

Time of day
To set, change or check the time
(See also section "Before Using for the First Time").

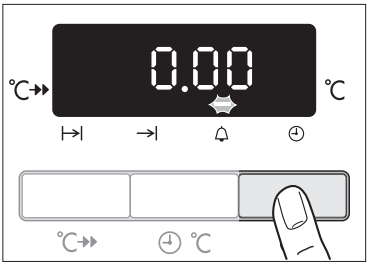
How to use the clock functions

- After a clock function has been selected, the corresponding function indicator flashes for about 5 seconds. During this period, the desired times can be set or modified using the + / — dial.
- When the desired time has been set, the function indicator continues to flash for approx. 5 seconds. After that the function indicator is then lit. The set time begins to run in the background.
- When the clock functions Duration and End **have been completed, the oven functions dial must be turned back to "0".**
- Using the Display button, you can switch between the oven temperature and the time.

Checking the time set or remaining.
Press the Selection button repeatedly, until the appropriate clock function flashes and the time set or remaining is displayed.

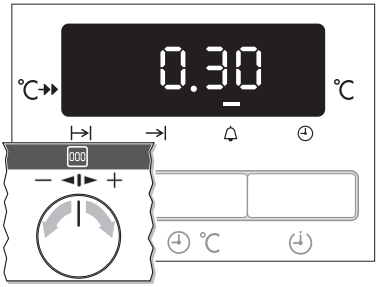
Minute Minder

1. Press the Selection button repeatedly until the function indicator Minute Minder flashes.

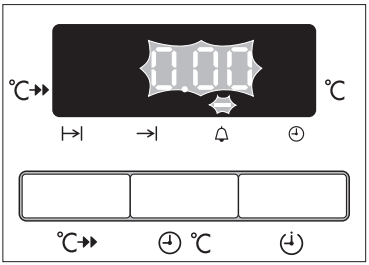


2. Using the + / — control knob set the desired countdown (max. 99.00 minutes).
The function indicator Minute Minder lights up.

When 90% of the time set has elapsed, an audible signal sounds.

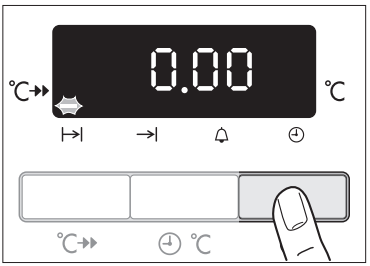


When the time has elapsed, "0.00" and the function indicator flash.
An audible signal sounds.
To stop the flashing and the audible signal:
Press any button.

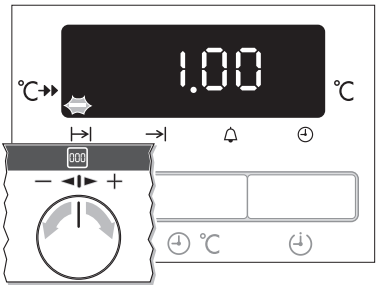


Duration ⊢|

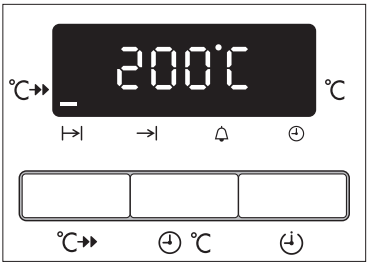
1. Select the oven function and temperature.
2. Press the Selection ⏲ button repeatedly until the function indicator Duration ⊢| **flashes.**



3. Using the + / — control knob set the desired cooking time.

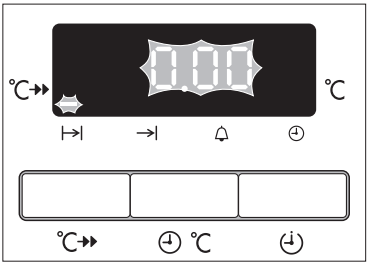


The function indicator Duration ⊢| lights up and the oven comes on immediately.



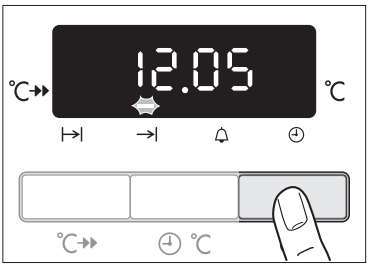
When the time has elapsed, "0.00" and the function indicator flash.
An audible signal sounds for 2 minutes. The oven switches itself off.

To stop the flashing and the audible signal:
Turn the oven functions dial to "0".

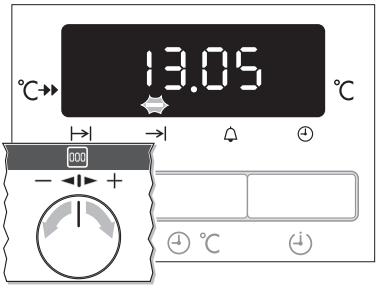


End ⇥

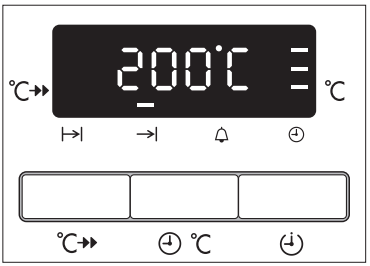
1. Select the oven function and temperature.
2. Press the Selection ⏲ button repeatedly until the End ⇥ function indicator flashes.



3. Using the + / — control knob set the desired switch-off time.

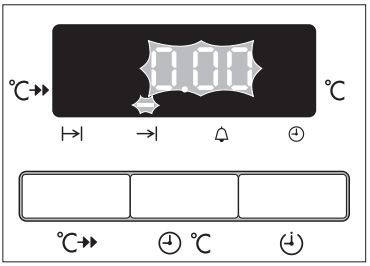


The function indicator End ⇥ lights up and the oven comes on immediately.



When the time has elapsed, "0.00" and the function indicator flash.
An audible signal sounds for 2 minutes. The ovenswitches itself off.

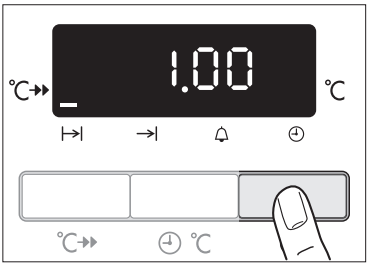
To stop the flashing and the audible signal:
Turn the oven functions dial to "0".



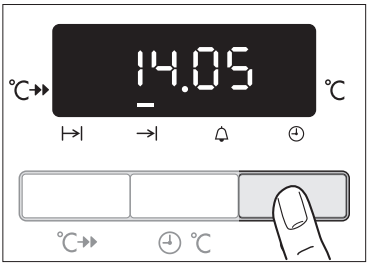
Duration ⇹ and End ⇹ combined

Duration ⇹ and End ⇹ can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

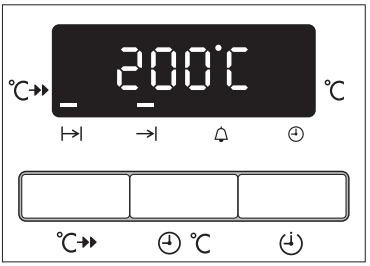
1. Select the oven function and temperature.
2. Using the Duration ⇹ function, set the time that the dish needs to cook.
   In this example, 1 hour.



3. Using the End ⇹ function, set the time at which the dish should be ready.
   In this case, 14:05.



The Duration ⇹ and End ⇹ function indicators light up and the temperature is shown in the display.
In this example, 200°C.



The oven switches on automatically at the time calculated.
In this case, at 13:05.

And switches itself off again when the cook time entered has elapsed.
In this case, at 14:05.

Other functions

Oven's child safety device

The oven is fitted with a child safety device. As soon as the child safety device is activated, the oven cannot be switched on.

For the child safety device to be activated, none of the oven functions must be currently selected.

Activating the child safety device

1. Turn the + / — dial to the left and hold it.
2. In addition press the Selection button until "SAFE" appears "in the" display.
   The child safety device is now activated.



Deactivating the child safety device

1. Turn the + / — dial to the left and hold it.
2. In addition press the Selection button until "SAFE" disappears "from" the display.
   The child safety device is now deactivated and the oven is again ready for use.

Oven automatic cut-out

If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.
The last temperature set flashes in the temperature display.

The oven switches off when the oven temperature is:

30 - 120 °C	after	12.5 hours
120 - 200 °C	after	8.5 hours
200 - 250 °C	after	5.5 hours
250 - max°C	after	3.0 hours

Switching on after an automatic cut-out
Switch the oven off completely.
It can then be switched on again.

The automatic cut-out is cancelled if the clock function Duration or End is set.

Uses, Tables and Tips

Baking

Oven function: Fan-assisted circulation or Conventional

Baking tins

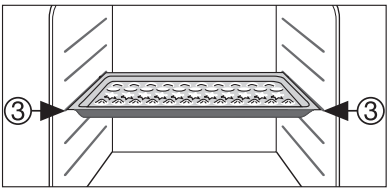
- For Conventional, dark metal and non-stick tins are suitable.
- For Fan-assisted circulation bright metal tins are also suitable.

Oven levels

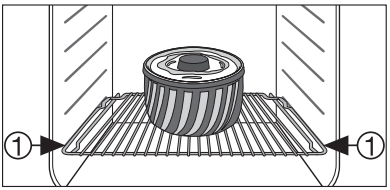
- Baking with Conventional is only possible on one level.

- With Fan-assisted circulation you can bake dry cakes and biscuits on 2 baking trays at the same time.

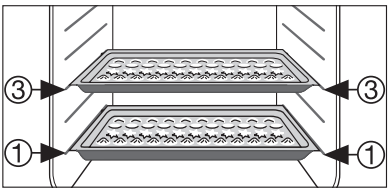
1 baking tray:
e.g. oven level 3



1 cake tin:
e.g. oven level 1



2 baking trays:
e. g. oven levels 1 and 3



General Instructions

- Insert the tray with the bevel at the front.
- With Conventional or Fan-assisted circulation you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry or mixture, the number and the type of cake tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or in tins on more than one level, baking time can be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.

- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.
- Your new oven may bake or roast differently to your previous appliance. So adapt your normal settings (temperature, cooking times) and oven shelf levels to the recommendations in the following tables.

With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Type of baking	Ovenfunction	Shelf position	Temperature °C	Time Hours mins.
Baking in tins				
Ring cake or brioche	Fan-assisted circulation	1	150-160	0:50-1:10
Madeira cake/Fruitcakes	Fan-assisted circulation	1	140-160	1:10-1:30
Sponge cake	Fan-assisted circulation	1	140	0:25-0:40
Sponge cake	Conventional	1	160	0:25-0:40
Flan base - short pastry	Conventional	3	180-200	0:10-0:25
Flan base - sponge mixture	Fan-assisted circulation	3	150-170	0:20-0:25
Apple pie	Conventional	1	170-190	0:50-1:00
Apple pie (2 tins Ø20 cm, diagonally off set)	Fan-assisted circulation	1	160	1:10-1:30
Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional	1	180	1:10-1:30
Savoury flan (e. g. quiche lorraine)	Conventional	1	180-200	0:30-1:10
Cheesecake	Conventional	1	170-190	1:00-1:30
Cakes/pastries/breads on baking trays				
Plaited bread/bread crown	Conventional	3	170-190	0:30-0:40
Christmas stollen	Conventional	3	160-180[1)]	0:40-1:00
Bread (rye bread) -first of all -then	Conventional	1	 250[1)] 160-180	 0:20 0:30-1:00

Type of baking	Ovenfunction	Shelf position	Temperature °C	Time Hours mins.
Cream puffs/Eclairs	Fan-assisted circulation	3	160-170[1)]	0:15-0:30
Swiss roll	Conventional	3	180-200[1)]	0:10-0:20
Cake with crumble topping(dry)	Fan-assisted circulation	3	150-160	0:20-0:40
Buttered almond cake/ sugar cakes	Conventional	3	190-210[1)]	0:15-0:30
Fruit flans (made with yeast dough/sponge mixture)	Fan-assisted circulation	3	150	0:35-0:50
Fruit flans (made with yeast dough/sponge mixture)	Conventional	3	170	0:35-0:50
Fruit flans made with short pastry	Conventional	3	170-190	0:40-1:20
Yeast cakes with delicate toppings (e. g. quark, cream, vanilla cream)	Conventional	3	160-180	0:40-1:20
Pizza (with a lot of topping)	Conventional	1	190-210[1)]	0:30-1:00
Pizza (thin crust)	Conventional	1	230-250[1)]	0:10-0:25
Unleavened bread	Conventional	1	250-270	0:08-0:15
Tarts (CH)	Conventional	1	200-220	0:35-0:50
Biscuits				
Short pastry biscuits	Fan-assisted circulation	3	150-160	0:06-0:20
Short pastry biscuits	Fan-assisted circulation	1 / 3	150-160	0:06-0:20
Viennese whirls	Fan-assisted circulation	3	140	0:20-0:30
Viennese whirls	Fan-assisted circulation	1 / 3	140	0:25-0:40
Viennese whirls	Conventional	3	160[1)]	0:20-0:30
Biscuits made with sponge mixture	Fan-assisted circulation	3	150-160	0:15-0:20
Biscuits made with sponge mixture	Fan-assisted circulation	1 / 3	150-160	0:15-0:20
Pastries made with egg white, meringues	Fan-assisted circulation	3	80-100	2:00-2:30
Macaroons	Fan-assisted circulation	3	100-120	0:30-0:60

Type of baking	Ovenfunction	Shelf position	Temperature °C	Time Hours mins.
Biscuits made with yeast dough	Fan-assisted circulation	3	150-160	0:20-0:40
Puff pastries	Fan-assisted circulation	3	170-180[1)]	0:20-0:30
Rolls	Fan-assisted circulation	3	160[1)]	0:20-0:35
Rolls	Conventional	3	180[1)]	0:20-0:35
Small cakes (20 per tray)	Fan-assisted circulation	3	140[1)]	0:20-0:30
Small cakes (20 per tray)	Fan-assisted circulation	1 / 4	140[1)]	0:25-0:40
Small cakes (20 per tray)	Conventional	3	170[1)]	0:20-0:30

1) Pre-heat the oven

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough at the bottom	Wrong oven level	Place cake lower in the oven
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the mixture	Use less liquid Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
Cake is not done within the baking time given	Temperature too low	Use a slightly higher oven setting

Bakes and gratins table

Dish	Oven function	Shelf position	Temperature °C	Time Hours mins.
Pasta bake	Conventional	1	180-200	0:45-1:00
Lasagne	Conventional	1	180-200	0:25-0:40
Vegetables au gratin[1)]	Rothitherm	1	160-170	0:15-0:30
Baguettes topped with melted cheese[1)]	Rothitherm	1	160-170	0:15-0:30
Sweet bakes	Conventional	1	180-200	0:40-0:60
Fish bakes	Conventional	1	180-200	0:30-1:00
Stuffed vegetables	Rothitherm	1	160-170	0:30-1:00

1) Pre-heat the oven

Frozen ready meals table

Food to be cooked	Oven function	Shelf position	Temperature °C	Time
Frozen pizza	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips[1)] (300-600 g)	Rothitherm	3	200-220	as per manufacturer's instructions
Baguettes	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Conventional or Rothitherm

Ovenware for roasting

- Any heat-resistant ovenware is suitable to use for roasting. (Please read the manufacturer's instructions.)
- For all lean meats, we recommend **roasting these in a roasting tin or dish with a lid.** The meat will be more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in a **roasting tin or dish without a lid**.

Tips on using the Roasting Table

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1kg or more** in the oven.
- To prevent meat juices or fat from burning onto the ovenware, we recommend adding some liquid.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

Roasting table

Type of meat	Quantity	Ovenfunction		Shelf position	Temperature °C	Time Hours mins.
Beef						
Pot roast	1-1.5 kg		Conventional	1	200-250	2:00-2:30
Roast beef or fillet						per cm. of thickness
- rare	per cm. of thickness		Rothitherm	1	190-200[1)]	0:05-0:06
- medium	per cm. of thickness		Rothitherm	1	180-190	0:06-0:08
- well done	per cm. of thickness		Rothitherm	1	170-180	0:08-0:10
Pork						
Shoulder, neck, ham joint	1-1.5 kg		Rothitherm	1	160-180	1:30-2:00
Chop, spare rib	1-1.5 kg		Rothitherm	1	170-180	1:00-1:30
Meat loaf	750 g-1 kg		Rothitherm	1	160-170	0:45-1:00
Porkknuckle (pre-cooked)	750 g-1 kg		Rothitherm	1	150-170	1:30-2:00
Veal						
Roast veal	1 kg		Rothitherm	1	160-180	1:30-2:00
Knuckle of veal	1.5-2 kg		Rothitherm	1	160-180	2:00-2:30
Lamb						
Leg of lamb, roast lamb	1-1.5 kg		Rothitherm	1	150-170	1:15-2:00
Saddle of lamb	1-1.5 kg		Rothitherm	1	160-180	1:00-1:30

Type of meat	Quantity	Ovenfunction		Shelf position	Tempera-ture °C	Time Hours mins.
Game						
Saddle of hare, leg of hare	up to 1 kg		Conventional	3	220-250[1)]	0:25-0:40
Saddle of venison	1.5-2 kg		Conventional	1	210-220	1:15-1:45
Haunch of venison	1.5-2 kg		Conventional	1	200-210	1:30-2:15
Poultry						
Poultry portions	200-250 g each		Rothitherm	1	200-220	0:35-0:50
Half chicken	400-500 g each		Rothitherm	1	190-210	0:35-0:50
Chicken, poulard	1-1.5 kg		Rothitherm	1	190-210	0:45-1:15
Duck	1.5-2 kg		Rothitherm	1	180-200	1:15-1:45
Goose	3.5-5 kg		Rothitherm	1	160-180	2:30-3:30
Turkey	2.5-3.5 kg		Rothitherm	1	160-180	1:45-2:30
Turkey	4-6 kg		Rothitherm	1	140-160	2:30-4:00
Fish (steamed)						
Whole fish	1-1.5 kg		Conventional	1	210-220	0:45-1:15

1) Pre-heat the oven

Grill sizes

Oven function: Single grill or Dual grill with maximum temperature setting

Important: Always grill with the oven door closed.

The empty oven should **always be pre-heated with the grill functions for 5 minutes**.

- For grilling, place the **shelf** in the **recommended shelf position**.
- Always insert the **tray** into the **first shelf position** from the bottom.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Fillet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Fillet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast[1)]	3	4-6 mins.	3-5 mins.
Toast with topping	3	6-8 mins.	---

1) Do not pre-heat

Defrosting

Oven function: Defrost (no temperature setting)

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf in the **1st oven level from the bottom**.

Defrosting table

Dish	Defrosting time mins.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	---

Drying

Oven function: Fan-assisted circulation

- Use oven shelves covered with greaseproof paper or baking parchment.
- You get a better result if you switch the oven off halfway through the drying time, open the door and leave the oven to cool down overnight.
- After this finish drying the food to be dried.

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Vegetables				
Beans	60-**70**	3	1 / 4	6-8
Peppers (strips)	60-**70**	3	1 / 4	5-6
Vegetables for soup	60-**70**	3	1 / 4	5-6
Mushrooms	50-**60**	3	1 / 4	6-8
Herbs	40-50	3	1 / 4	2-3
Fruit				
Plums	60-**70**	3	1 / 4	8-10
Apricots	60-**70**	3	1 / 4	8-10
Apple slices	60-**70**	3	1 / 4	6-8
Pears	60-**70**	3	1 / 4	6-9

Making preserves

Oven function: Base heat

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100 °C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
Stone fruit			
Pears, quinces, plums	160-170	35-45	10-15
Vegetables			
Carrots[1)]	160-170	50-60	5-10
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20

1) Leave standing in oven when switched off

Cleaning and Care

Warning: First switch off the appliance and let it cool down before carrying out any cleaning.

Warning: For safety reasons, do **not** clean the appliance with steam blasters or high-pressure cleaners.

Attention: Do not use any corrosive cleaning fluids, sharp objects or stain removers.

Do not clean the glass oven door with abrasive fluids or metal scrapers, which could scratch the surface. The glass could crack and shatter.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of hot water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.
- Please do not use scouring agents and abrasive sponges.

Oven interior

Warning: For the purpose of cleaning the oven must be switched off and have cooled down.

Clean the appliance after each use. In this way, residue is easier to clean off and does not have the chance to burn on. Residue that is not removed may cause changes to the surface colour when Pyroluxe is used.

1. For cleaning, turn the oven light on.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.

In the event of stubborn dirt, clean using Pyroluxe.

Important: If you are using an oven spray, be sure to follow the manufacturerís instructions.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Pyrolytic cleaning

Warning: The oven gets extremely hot during this process. Young children must be kept away.

Important! Before carrying out pyrolytic cleaning, all removable parts including the side rails, must be removed from the oven.

If you use the **oven shelf runners** that are available as special accessories, these must be removed **before pyrolytic cleaning**.
If the side rails or oven shelf runners are still in place, 'C1' appears in the clock display. The pyrolytic cleaning process then cannot be started due to a safety cut-out that protects the side rails/oven shelf runners.

Pyrolytic cleaning

1. First remove the worst of the residue manually.
2. Select oven function Pyroluxe.
   – "3:15" appears in the display,
   – Cook time flashes for approx. 5 seconds.
   Pyrolytic cleaning then starts.

The Light does not work.
When a pre-set temperature is reached, the door is locked.
The bars of the heat indicator light up, until the door is unlocked again.

Changing the length of time for the pyrolytic cleaning

1. Proceed as described in the section "Pyrolytic cleaning".
2. As long as Duration is flashing, select the desired length for the process using + or —:
   "2:15" or "3:15"

Duration ⇹ flashes for approx. 5 seconds.
Pyrolytic cleaning then starts.

If Duration ⇹ is no longer flashing, press the Selection ⏲ button again and then perform the setting procedure.

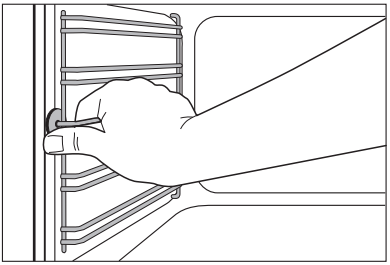
Changing the switch-off time for the pyrolytic cleaning
The switch-off timecan be delayed using the clock function End ⇹ (within 2 minutes of the pyrolytic cleaning starting).

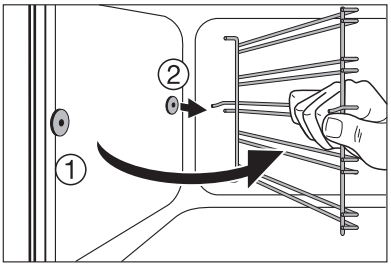
When the different processes for pyrolytic cleaning are set:
P2 - 2:15 = Pyroluxe easy: For a light degree of soiling,
P1 - 3:15 = Pyroluxe intensive: For a high degree of soiling.

Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

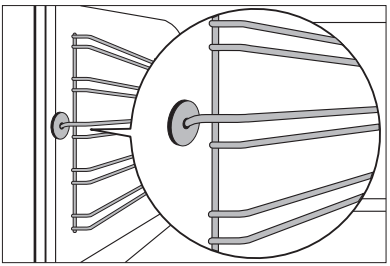
Removing the shelf support rails
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).



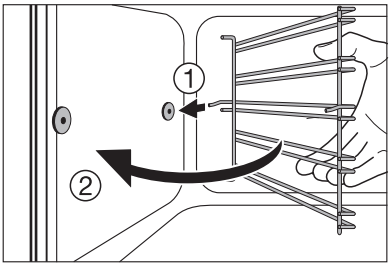


Fitting the shelf support rails

Important! The rounded ends of the guide rails must be pointing forwards!



To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).



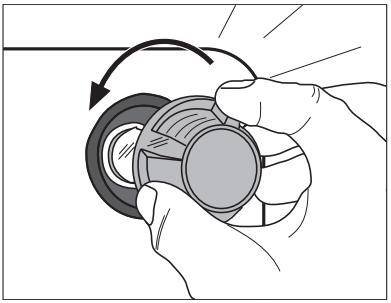
Oven lighting

Warning: There is a danger of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Remove the fuses in the fuse box or switch off the circuit breaker.

Place a cloth on the oven floor to protect the oven light and glass cover.

Replacing the oven light bulb/cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
   Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
3. Refit the glass cover.

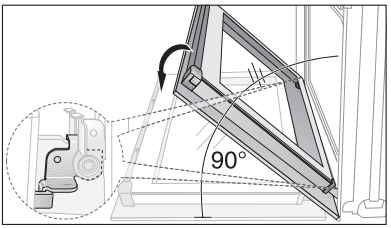


Oven door

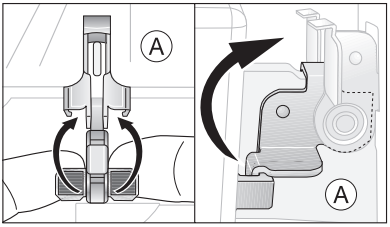
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

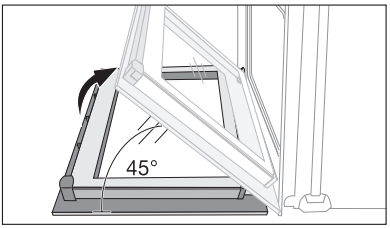
1. Open the oven door as far as it will go.



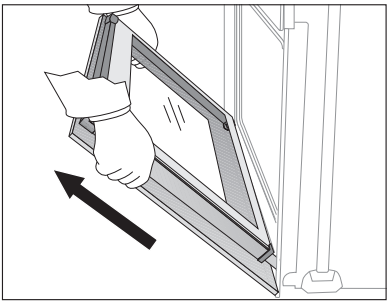
2. Undo the **clamping levers** (A) on both door hinges **fully**.



3. Close the oven door as far as the first position (approx. 45°).



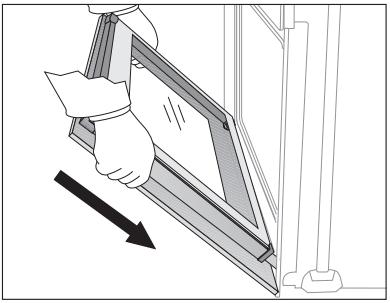
4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy)



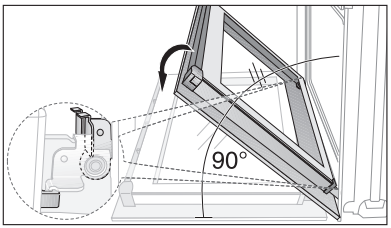
Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

Hanging the oven door back on its hinges

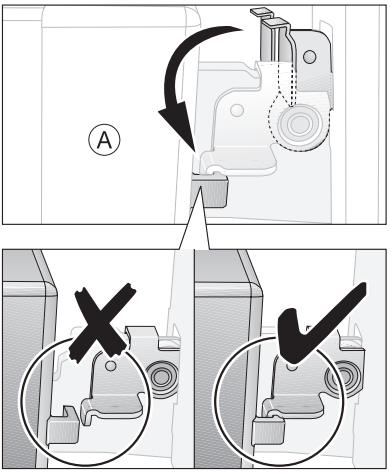
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°.
   Position the recesses on the bottom of the oven door on the hinges on the oven.
   Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

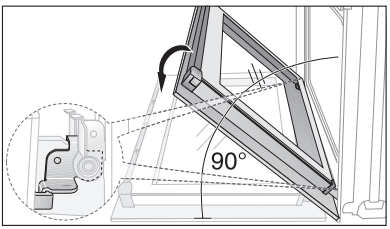
Oven door glass

The oven door is fitted with four panels of glass mounted one behind the other. The inner panels can be removed for cleaning.

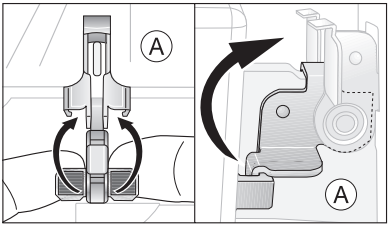
⚠ **Important** Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing door glass panels

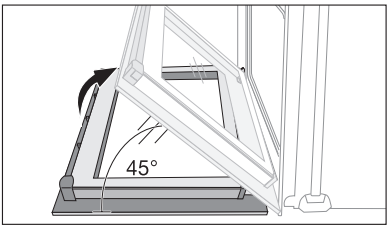
1. Open the oven door as far as it will go.



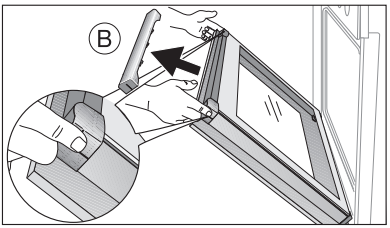
2. Undo the **clamping levers** (A) on both door hinges **fully**.



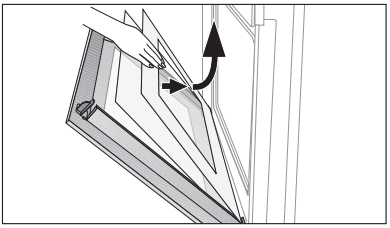
3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards**.**



5. Take hold of the door glass panels on their upper edge one after the other and take them out of the guide by pulling them upwards.

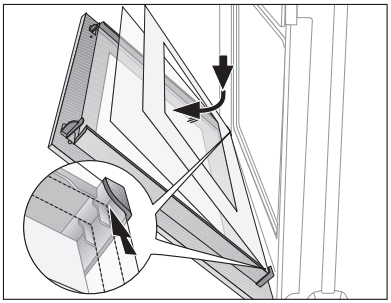


Cleaning the door glass panels

Clean the door glass panels thoroughly with a solution of water and washing up liquid. Then dry them carefully.

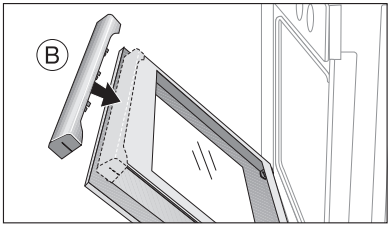
Putting the door glass panels back.

1. From above insert the door glass panels one after the other into the door profile at the bottom edge of the door at an angle and lower them.

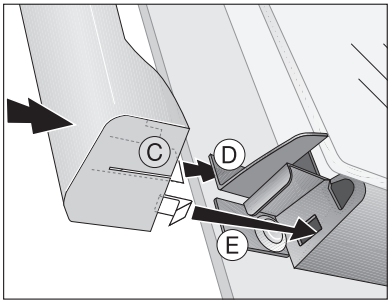


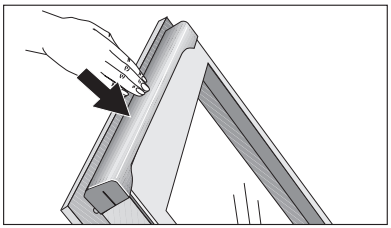
The two smaller panels first, then the larger panel.

2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door.

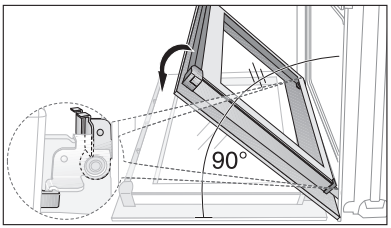


On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D). The clip seal (E) must be snapped in.

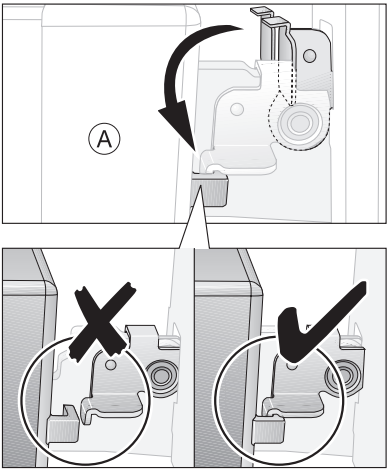




3. Open the oven door as far as it will go.



4. Fold up the clamping levers (A) on both door hinges back into their original positions.



5. Close the oven door.

What to do if ...

Problem	Possible cause	Remedy
The oven does not heat up	The oven has not been switched on	Switch on the oven
	The clock has not been set to the current time	Set the clock to the current time
	The required settings have not been set	Check the settings
	The oven's automatic cut-out has been triggered.	See Automatic cut-out
	The house wiring fuse (in the fuse box) has tripped	Check fuse If the fuses trip several times, please call a qualified electrician
The oven lighting is not operating	The oven light bulb is faulty	Replace oven bulb
The pyrolysis function is not working ("C1" is shown in the time display)	Side rails/oven shelf runners have not been removed	Remove side rails/oven shelf runners
F2 appears in the clock display	Door not properly closed or door lock defective	Close door properly; Turn the appliance off and on again via the house fuse or the safety switch in the fuse box; If displayed again, please contact the Customer Care Department
An error code not listed above appears in the time display	Electronic error	Switch the appliance off and on again by way of the house wiring fuse or the circuit breaker in the fuse box. If the display appears again, please contact customer service

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.

Advice on cookers with metal fronts:
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.

Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

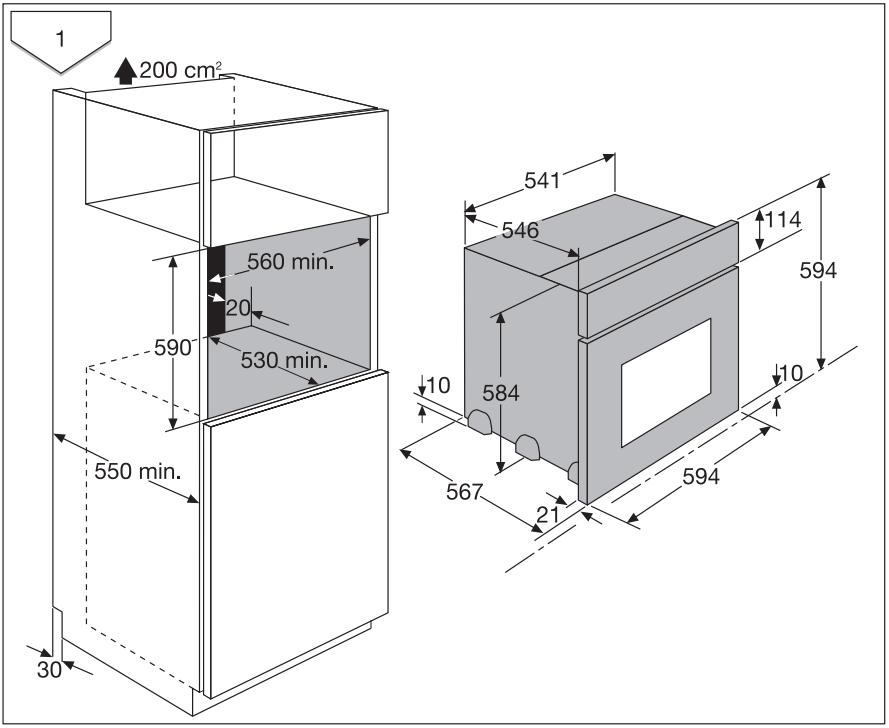
Installation Instructions

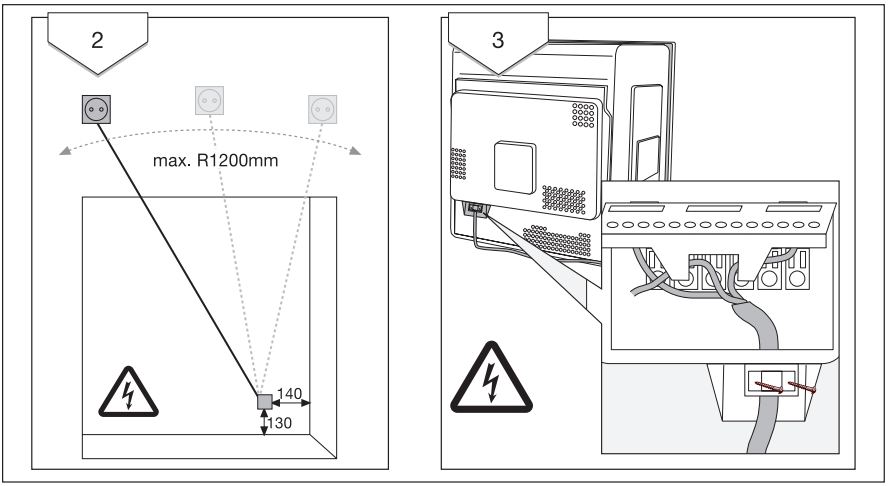
Attention: The new appliance may only be installed and connected by a **registered expert**.
Please comply with this. If you do not, any damage resulting is not covered by the warranty.

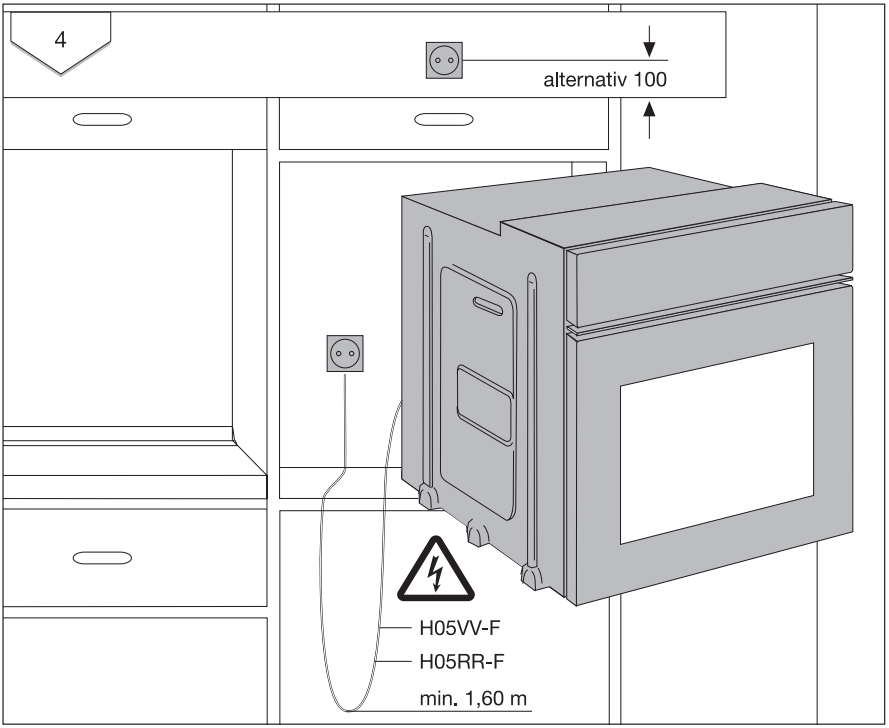
Safety information for the installer

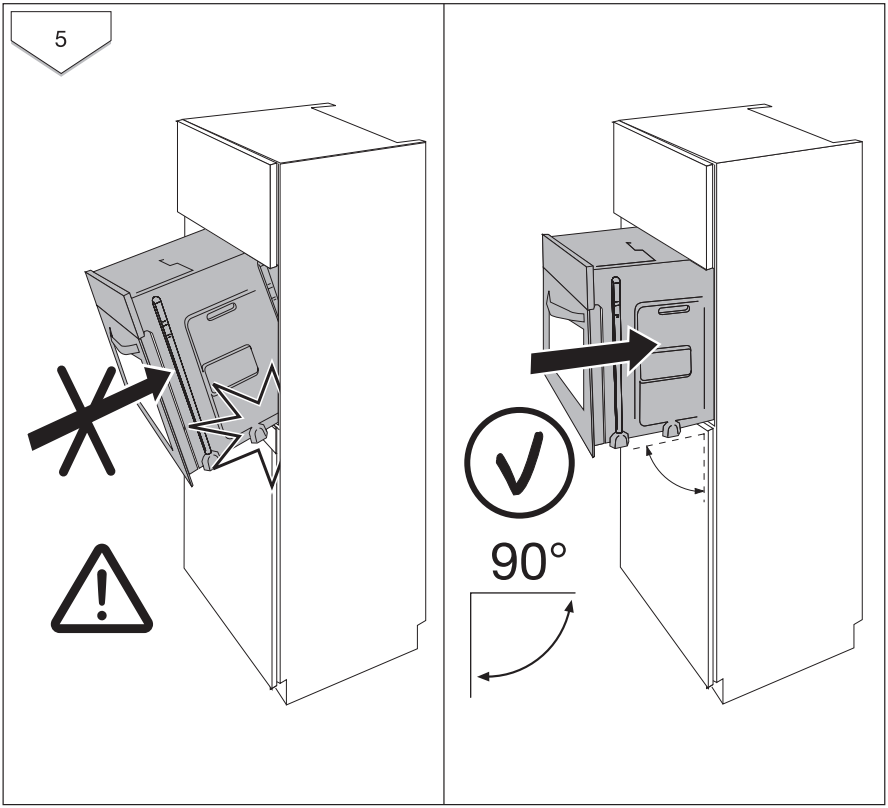
- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation.
  Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- Anti-shock protection must be provided by the installation.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.

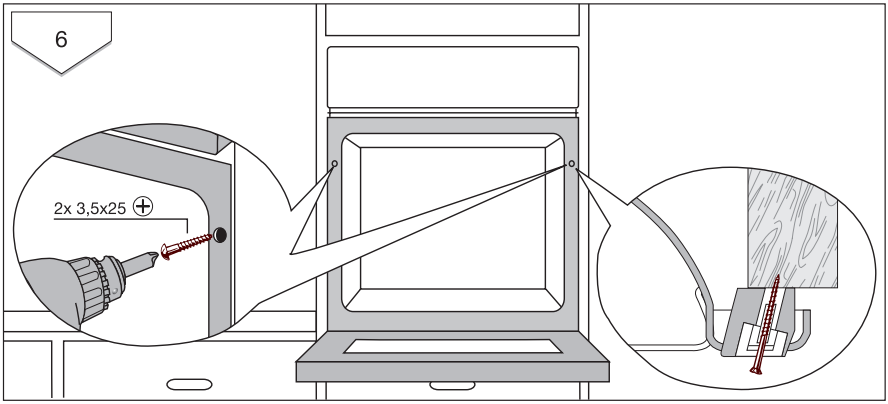
The use of thermal insulation bars is not permitted in cookers with Pyroluxe, if the recess has a back wall and a solid shelf.
However with a shelf shortened by at least 20 mm and ventilation in the plinth of the same diameter, it becomes possible to build-in.


1
200 cm²
560 min.
20
590
530 min.
550 min.
30
541
546
114
594
10
584
10
567
21
594


2
max. R1200mm
140
130
3


4
alternativ 100
H05VV-F
H05RR-F
min. 1,60 m


5
90°


6
2x 3,5x25

Guarantee/Customer Service

European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

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Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn

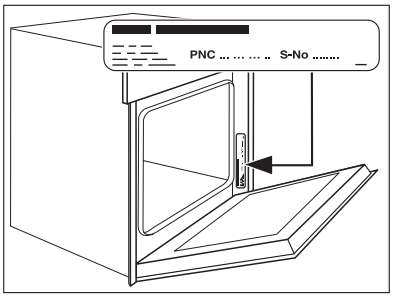
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
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Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ „Алкон“

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if...").

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:



– Model description
– Product number (PNC)
– Serial number (S No.)
  (for numbers see rating plate)
– Type of fault
– Any error messages displayed by the appliance

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....

387 997 221-A-160609-01 Subject to change without notice

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